

White Asparagus with Anchovy Vinaigrette

Makes 6 Servings

The Spanish are masters of jarred vegetables, and one of our favorites is the white asparagus from the Navarra region. We don't find them everywhere so we always grab a few jars when we are in stores that carry them. Recipe Adapted from Canal House Volume 2, Hamilton & Hersheimer 2009.

Directions

Put **1 small clove garlic**, **one drained 4-ounce jar anchovies packed in oil**, and **1 cup good extra-virgin olive oil** into a food processor and blend until smooth. Transfer to a container. (It will keep for up to 2 weeks in the refrigerator). Drain **2 jars of Spanish white asparagus** and arrange them on a serving platter. Spoon some vinaigrette over the asparagus. Garnish with **chives**.

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